

**Agricultural Marketing Service, USDA**

**§ 51.565**

opposite side, end or top of the container. Such measurement shall not include the bulge. In any container when stalk length is specified, it shall be the minimum length in terms of whole inches of even number, as 12 inches, 14 inches, etc., in accordance with the facts.

(c) In order to allow for variations incident to proper grading and handling, the following tolerances shall be permitted:

(1) *For defects.* 10 percent, by count, in any lot for stalks which fail to meet the requirements of the grade, including therein not more than 2 percent for soft rot;

(2) *For off-length stalks.* 5 percent, by count, in any lot for stalks which fail to meet the minimum length required or specified; and,

(3) *For off-length midribs.* 5 percent, by count, in any lot for stalks which fail to meet the requirements as to average midrib length.

**§ 51.562 U.S. No. 2.**

“U.S. No. 2” consists of stalks of celery of similar varietal characteristics which are reasonably well developed, reasonably well formed, fairly well trimmed and are free from blackheart and soft rot and free from serious damage caused by freezing, growth cracks, horizontal cracks, pithy branches, seedstems, dirt, doubles, wilting, blight, other disease, insects or mechanical or other means. Stalks shall be green unless specified as fairly well blanched, or mixed blanch.

(a) Unless otherwise specified, the average midrib length of the outer whorl of branches shall be not less than 4 inches.

(b) Unless otherwise specified in connection with the grade, stalks shall be of such length as to extend from one side, end or bottom of the container to within 1½ inches of the corresponding opposite side, end or top of the container. Such measurement shall not include the bulge. In any container when stalk length is specified, it shall be the minimum length in terms of whole inches of even number, as 12 inches, 14 inches, etc., in accordance with the facts.

(c) In order to allow for variations incident to proper grading and handling,

the following tolerances shall be permitted:

(1) *For defects.* 10 percent, by count, in any lot for stalks which fail to meet the requirements of the grade, including therein not more than 2 percent for soft rot;

(2) *For off-length stalks.* 5 percent, by count, in any lot for stalks which fail to meet the minimum length required or specified; and,

(3) *For off-length midribs.* 5 percent, by count, in any lot for stalks which fail to meet the requirements as to average midrib length.

**UNCLASSIFIED**

**§ 51.563 Unclassified.**

“Unclassified” consists of stalks of celery which have not been classified in accordance with any of the foregoing grades. The term “unclassified” is not a grade within the meaning of these standards but is provided as a designation to show that no grade has been applied to the lot.

**COUNT**

**§ 51.564 Requirements as to count.**

(a) The number of stalks of celery in the container may be specified by numerical count or in terms of dozens or half-dozens. Variations from the number specified shall be permitted as follows: *Provided*, That the average for the lot is not less than the number specified:

Specified number per package	Variations permitted in individual packages
24 stalks or less .....	1 stalk variation.
25 to 50 stalks, inclusive .....	3 stalk variation.
51 to 70 stalks, inclusive .....	4 stalk variation.
More than 70 stalks .....	5 stalk variation.

**APPLICATION OF TOLERANCES**

**§ 51.565 Application of tolerances.**

(a) The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations: *Provided*, That the averages for the entire lot are within the tolerances specified:

(1) For packages which contain 20 specimens or more and a tolerance of 10 percent or more is provided, individual packages in any lot may contain not